



ARDO PRODUCT SPECIFICATION

Garden Peas fine

Spec ID	EK3610
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GENERAL DESCRIPTION

The quick frozen peas prepared from fresh, clean, healthy peaplants of the genus *pisum sativum* L. The product should not be warmer than - 18°C. The peashave to be practically free from defects, and to possess a very good clean greenish colour, a good flavour and tender texture.

Size: < 9,3 mm diameter.

70 % of the whole lot has to be from the declared size.

Tenderometer: < 125.

DEFINITION OF DEFECTS

- a) F.M : this includes any material not of vegetable origin. Examples of Foreign Matter include insects, pieces of insects, wood, glass, stones , metal, toxic berries, snails, slugs , etc
- b) F.E.V.M. : this includes any vegetable matter not derived from the pea plant
- c) E.V.M. : this includes any vegetable matter other than peas which is derived from the pea plant such as pieces of pods, tendrils or leaves.
- d) Splits and skins/ crushed: this includes:
- i) peas where a whole cotyledon or large part of a cotyledon has been separated
 - ii) separate whole cotyledons
 - iii) loose skins or pieces of skin
 - iv) peas wholly crushed
- e) Khaki and/or sour : these are peas which are khaki in colour, and/ or which may display a sour taste or odour as result of disease and/ or serious delay in processing. This includes khaki skins or separate khaki cotyledons, from process mishandling.

- f) Blemished : peas which are stained or spotted, seriously blemished, insect damaged peas, seriously shrivelled peas or seed peas.
- g) Blonds/white : these are edible peas, which are completely yellow or white. This does not include sour or rotten peas.
- h) Pale : these are peas where more than one third of the surface is noticeably lacking in green colour, but remainder of the surface retains a tinge of green when compared with the rest of the sample.

TOLERANCES OF DEFECTS

Max per 1000 g

- a) F.M. : Nil
- b) F.E.V.M. : Nil
- c) E.V.M. : 1 pc

Max per 200 g

- d) 5 %
- e) 0 pc
- f) 2 pcs
- g) 1 pc
- h) 10 pcs

<u>NUTRITIONAL VALUE</u>	Average per 100 g	<u>%RI*</u>
Energy	: 246 kj / 59 Kcal	2,9%
Fat	: 0.9 g	1,3%
Saturated	: 0.2 g	1,0%
Carbohydrates	: 5.4g	2.1%
Sugar	: 2.9g	3.2%
Proteins	: 5.0 g	10,0%
Fibres	: 4.5 g	18,0%
Salt	: 0.005 g	0.1%

*RI: Reference intake

DECLARATION OF ALLERGENS

Allergen included in ANNEX IIIa of the directive 2000/13/EG	Present in end product due to ingredients		Nature of the constituent	Unintended presence	
	YES	NO		YES	NO
Gluten		x		x	
Crustaceans		x		x	
Eggs		x		x	
Fish		x		x	
Peanuts		x		x	
Soybeans		x		x	
Milk		x		x	
Nuts		x		x	
Celery		x		x	
Mustard		x		x	
Sesame		x		x	
Sulphur Dioxide (>10 ppm)		x		x	
Lupine		x		x	
Molluscs		x		x	

PS: Full ALBA-lists are available on demand

DECLARATION OF NON-GMO

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

CHEMICAL DATA

Pesticide residue

We hereby declare that the products, supplied by Ardo, are conform to relevant legislation currently in force in the EC. Pesticides used shall be conform to the EC approved list and not exceed the MRL's defined by the EC in the finished material supplied.

Declaration on heavy metals

We hereby declare that all products ,supplied by Ardo, are conform to the EC-legislation and that they do not exceed the heavy metal tolerances defined by the EC.

BACTERIOLOGICAL DATA

	Target	Maximum
Aerobic plate count	500.000 / g	1.500.000 / g
Enterobacteriaceae	1.000 / g	10.000 / g
E. Coli	10 / g	100 / g
Yeasts and moulds	1.000 / g	5.000 / g
Listeria monocytogenes	10/ g	100 / g
Salmonella (25 g)	Absent / 25 g	Absent / 25 g

QUALITY ASSURANCE
DEPARTMENT